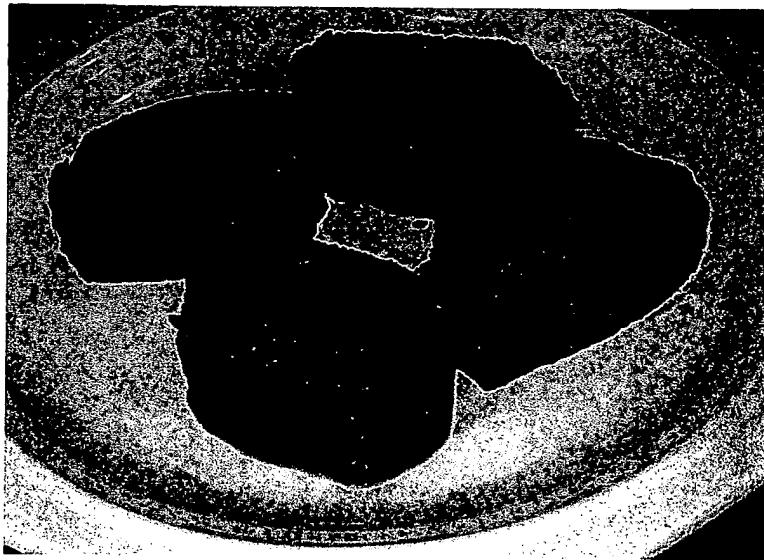


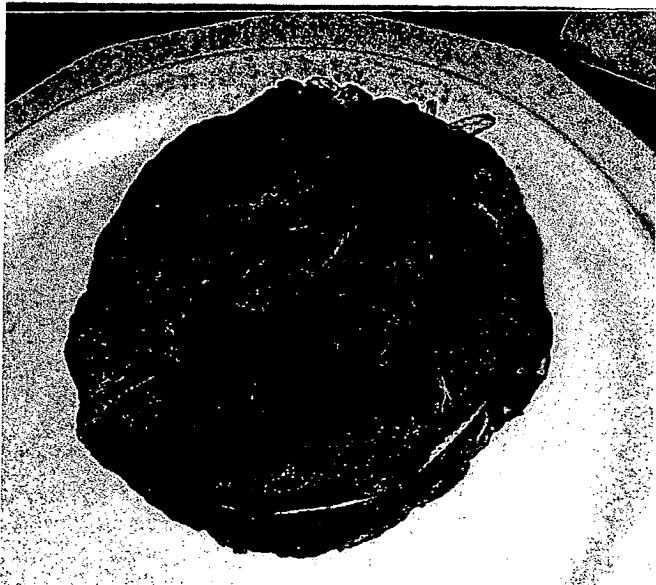


Beef note: the butchers twine creates a rounder steak  
Though serves no other purpose  
New York Strip (longissimus dorsi) surrounds  
the filet mignon (psoas major)

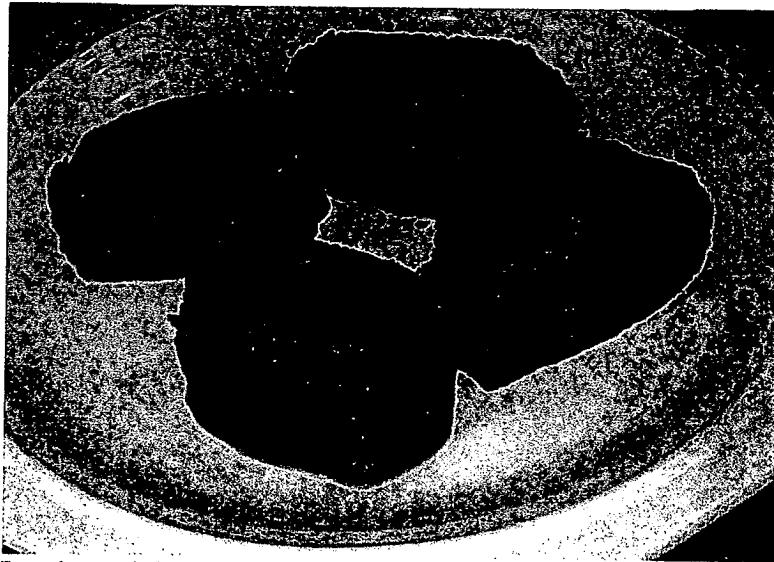


Lamb top loin surrounds the spinach covered tenderloin  
Cooked medium rare.

MAY 28 2004



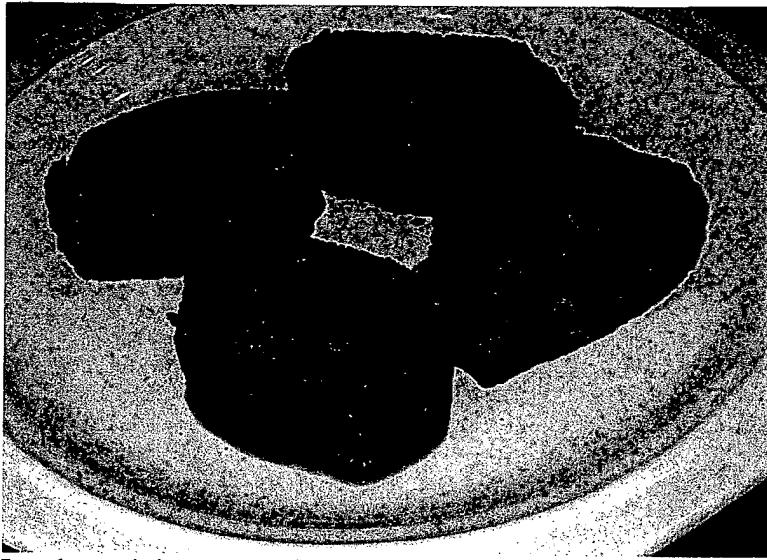
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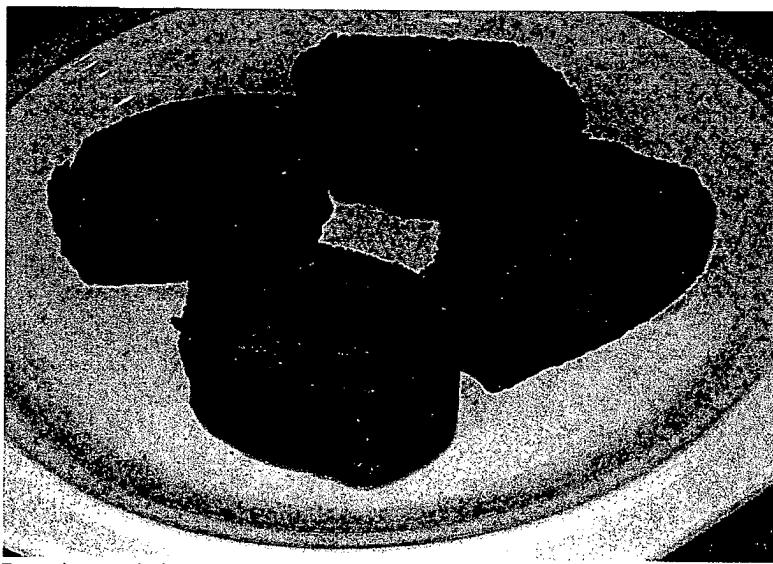
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